

è gòt

rosè rubicone

Indicazione Geografica Tipica



è gòt is the typical glass of wine in local dialect. It contains the unit of measurement par excellence for the tasting of a good wine; generous to allow passage of the aromas, but not too spacious, leaving the laster with the desire to drink right down to the last sip.

APPELLATION: Rosè Rubicone IGT 2017

GRAPE VARIETY: Sangiovese

PRODUCTION AREA: Obtained from grapes cultivated in the typical area of Rubicone, in the romagna area.

CAPACITY: 0,750 lt.

VOLUME: 11% vol.

RESIDUAL SUGAR: 6 gr/lt.

WINEMAKING PROCESS: Grapes are received at the winery and destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Contact between skins and must lasts no longer than 12 hours. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled temperature 17-18°C. After fermentation the wine is fined, cold stabilized and filtered.

TASTING NOTE: Brilliant rose colour; fresh and fruity scent; delicate and harmonic scent.

SERVING SUGGESTION: With light starters, fish, white meats and fresh cheeses.

SERVING TEMPERATURE: 12-14°C.